VERSION: 12792UK
DATED: #320-2010
EDITION: 04/10CD

LANDMANN

GB

Gas barbecue
Assembly and operating instructions

Please read these before every use.

Failure to observe these instructions can affect or damage the device and other objects and lead to personal injury.

Please read the relevant chapters of this instruction manual prior to assembly and before every start-up operation. Follow the steps in the indicated order and observe the safety warnings.

These instructions form part of the product. They should therefore always be stored with the product and passed on to every subsequent user.

The barbecue is for open-air use only!

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Technical data

Certifications

Danish Institute of Fire and Security Technology	Test number CE - 0845

Barbecue

Appliance category	I_{3+} according to DIN EN 498
Total weight	approx. 57 kg
Dimensions (L x H x W)	approx. 1346 x 1143 x 600 mm
Barbecue surface (L x W)	approx. 711 x 508 mm

Gas system

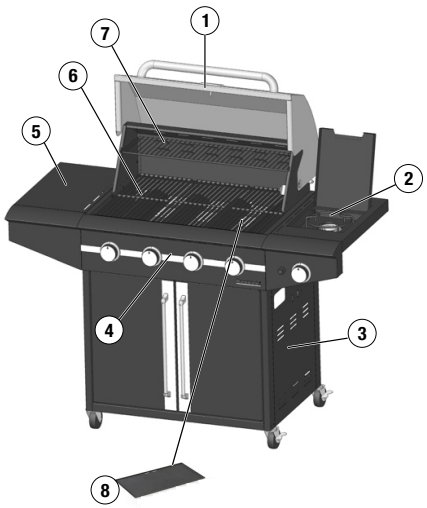
Heat output		approx. 18.7 kW
Mass flow rate		
	Main burner	4 x 277 g/h
	Side burner	1 x 255 g/h
Type of gas		Liquid gas (butane or propane)
Gas cylinder		Standard gas cylinder with a fill weight of 3, 5 or 11 kg liquid gas
Pressure reducer	Model	Preset and CE-approved pressure reducer
	Flow rate	max. 1.5 kg/h
	Operating pressure	28-30 mbar (butane) / 37 mbar (propane)
Gas hose		CE-approved hose (max 1.5 m)
Ignition		Electronic ignition
Flame regulator		infinitely adjustable 0 - max.

Delivey contents

Pos*	Qty.	Designation	Pos.*	Qty.	Designation
1	1	Safety bar	19	1	Flame regulator button for side burner
2	1	Cart base	21	1	Brass burner insert
3	1	Cart side, right	22	4	Side burner support
4	1	Cart side, left	23	1	Fat tray
5	2/2	Castor, with/without brakes	24	4	Flame guard
6	1	Cross bar, front	25	2	Grill
7	1	Cross bar, back	26	1	Warming rack
8	1	Heat plate	27	1	Gas bottle tray
9	1	Grill unit (pre-fitted)	28	1	Cooking plate
10	2	Mirror track		1	Bag of small parts with
11	1/1	Cart door, left/right		1	Battery type AA
12	4	Door handle support	S1	20	Sheet metal screw
13	2	Door handle bar	S2	8	Crosshead screw M6 x 40 mm
14	1	Side support table	S3	10	Crosshead screw M5 x 12 mm
15	1	Side burner table	S4	4	Crosshead screw M6 x 10 mm

* Position numbers on the following pages

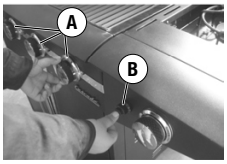
Overview

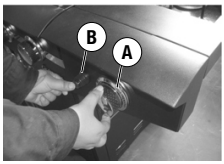


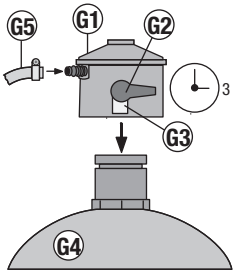
1. Grill cover, swivel mounted
2. Side burner
3. Cart
4. Front bar with controls (see page 5)
5. Side rack
6. Grill
7. Warming rack
8. Cooking plate

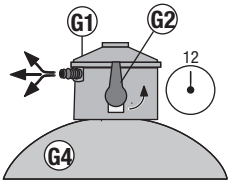
Controls

Pos.	Designation	Function
A	Flame regulator	Gas supply in the respective burner • Open (flame on) • Regulate (flame size = heat output) • Close (flame out)
B	Ignition (electric)	When the flame regulator is open, the gas ignites on the burner (for all burners)
G1	Pressure reducer	Reduce gas pressure.
G2	Operating lever	Cut-off safety device with 2 settings: 3 o'clock setting: Gas is off - connect / disconnect the pressure reducer 6 o'clock setting: Gas is on.
G3	Release button	Disconnects the pressure reducer from the cylinder valve
G4	Gas cylinder with bottle valve	Fuel container
G5	Gas hose with hose clip	Directs gas to burner.









Function

When the bottle valve (G2 at a 6 o'clock position) and the flame regulator (A) are open the gas flows through the gas hose (G5) and the adjusting element into the burner. A battery operated ignition generates a spark at the burner that in turn lights the gas. The flame controller (A) allows the heat output to then be regulated. If the gas supply is stopped by the flame regulator (A), the gas flame goes out.

Utilisation

Correct utilisation

This is a gas barbecue. It is designed to be used exclusively in accordance with these instructions for preparing foods that are suitable for grill cooking and these instructions must be observed at all times.

The barbecue is exclusively designed for private use and may only be used with the gas components authorised in the specific country and specified in the technical data (gas type, gas bottle, pressure reducer, gas hose).

Improper use

Any other application or applications extending beyond the stated purpose are not authorised. This applies in particular to the following common **misuses**:

- **Do not use the barbecue in closed rooms**
- **Do not use the barbecue on a mobile base (e.g. on trailers or boats, etc)**
- **Do not use the barbecue in a commercial or industrial setting (e.g. on fairs)**
- **Do not operate the barbecue with coal or any fuel other than liquid gas (propane/butane).**
- **Do not operate the barbecue as a heater.**
- **Do not use the barbecue to heat up materials and substances other than foods.**

Guarantee and disclaimer

The barbecue has been manufactured according to the general engineering rules - valid at the time manufacturing was started - and the requirements of the CE - sign. It is recognised and authorised (no. CE - 0845) by the Danish Institute of Fire and Security Technology. The grill left the factory in good order and condition in terms of its function and safety.

We guarantee the barbecue for two years from the date of purchase. The warranty covers the repair of manufacturing defects and the replacement of defective parts. The cost of freight, assembly, replacement of worn parts, and other issues are not covered by this warranty.

The guarantee shall expire and any responsibility shall pass over to the executor:

- the barbecue is not used properly.
- if the barbecue is used despite visible damage or if it is not completely assembled.
- if any technical alterations have been made to the barbecue.
- accessories are used that are not expressly authorised for this barbecue (if in doubt please ask our customer service department).
- if LANDMANN GmbH & Co. Handels-KG original spare parts are not used.

Any adjustment made to the barbecue can be dangerous!

Do not therefore repair the barbecue yourself, unless the steps to do so are set out in these instructions. Please leave any other measures to a trained gas specialist.

Safety instructions

Definition of terms used

The following pictograms and symbols are used in these instructions to point out hazards and important information.

Safety instructions

Pictogram and signal word	Note on ...
DANGER	... a direct hazard that can result in severe personal injury or damage to property if the specified measures are not observed.
WARNING	... a possible hazard that can result in severe personal injury or damage to property if the specified measures are not observed.
CAUTION	... a possible danger that can result in damage to property if the specified measures are not observed.

Notes on use

Pictogram	Note on ...
	... a useful function or tip.

Residual risks

Danger "Hot surfaces and parts"

During operationg some parts of the barcebue can get very hot, particularly those near the burner.

Possible consequences:

- Severe burns when touching parts near the burner.
- Fire or smouldering fire if flammable materials or substances are near the barbecue.

Safety measures prior to using the barbecue:

- When setting up the barbecue, make sure that
- there are, and will not be, any flammable materials or substances nearby.
  - the minimum distance to flammable materials or substances is 2 m above and 1 m to the side of the barbecue.
  - The distance to highly flammable materials or substances (house walls, for instance), is at least 0.25 m.
  - the barbecue is positioned firmly on a sufficiently large surface area. It must not be moved during operation.
- Pull the holding brake on the right castor during operation.

Safety measures during barbecuing:

- Wear protective barbecue gloves.
- **Never** leave the hot barbecue unattended. Keep children, mentally or physically handicapped persons, and pets at a safe distance.

Danger "Gas is highly flammable"

Liquid gas is highly flammable and explosive.

Possible consequences:

- Serious personal injury or damage to property if escaping gas ignites in an environment in which it is not controlled.

Safety measures:

- Only use the barbecue outdoors and ensure the area is well-ventilated.
- Protect the gas cylinder and the gas hose from direct sunlight and other sources of heat (max. 50°C). Take special care to ensure that the gas hose does not touch any hot parts of the grill.
- Do not lean over the cooker when igniting the gas flame. Keep as great a distance as possible.
- Close the valve on the gas cylinder after each use: (turn the valve clockwise).
-
- Never leave the hot barbecue unattended. If the flame extinguishes, relight it immediately or cut off the supply from the gas cylinder.
- When connecting the gas cylinder make sure that there are no sources of ignition within a 5 m radius.
- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc (sparkover possible).
- Before each use check to ensure that all of the connections through which gas is supplied are sealed and intact. Even the smallest leaks can be dangerous.

  If necessary, replace the hose in order to comply with the corresponding national requirements.

  The barbecue must not be used if the connections for the gas supply are porous or faulty. This also applies, for example, to hoses or fittings blocked by insects, as this can lead to a dangerous flashback.
- Do not store spare gas bottles near the barbecue.

Danger "Gas displaces oxygen"

Liquid gas is heavier than oxygen. Therefore, it settles on the ground, displacing the oxygen at that level.

Possible consequences:

- Suffocation resulting from a lack of oxygen if the gas builds up to a certain concentration.

Safety measures:

- Only use the barbecue outdoors in a well ventilated area and above ground (i.e. not in areas that are below ground level).
- Close the valve on the gas bottle immediately after each use (turn the bottle valve clockwise).
- Never leave the hot barbecue unattended. If the flame extinguishes, relight it immediately or cut off the supply from the gas cylinder.
- Before each use check to ensure that all of the connections through which gas is supplied are sealed and intact. Even the smallest leaks can be dangerous.

  If necessary, replace the hose in order to comply with the corresponding national requirements.

  The barbecue must not be used if the connections for the gas supply are porous or faulty.

  If the heater is not going to be used for a prolonged period, disconnect the supply from the gas cylinder and store it properly:

  – Fit the gas cylinder valve with a cap nut and safety cap.
  – Do not store the gas cylinder in areas below ground level, in or near stairways, hallways or passages and throughfare between buildings.
  – Always store gas cylinders upright, even if they are empty!

Assembly

Before starting

Here are a few tips to help you assemble your barbecue quickly and successfully:

- Check the delivery and place the individual parts clearly in front of you (we reserve the right to make small technical changes, such as the content of the small bag).
- If, despite careful factory checks, a component is missing, please contact our customer service department (see the last page). We will immediately attend to your request.

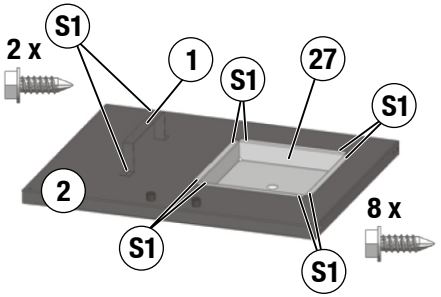
  Remove the entire packaging material.
- Sort out the small parts, as some of the screws and bolts, for example, are very similar and can be easily confused.
- You will need the following for the assembly:
- A medium sized screwdriver and suitable spanners (fork, ring or box spanner).
  – Another person who can help you with the assembly.

CAUTION

- Only use properfly functioning tools that are suitable for the job at hand. Worn or unsuitable tools will not allow you to tighten the nuts and bolts sufficiently and may damage them so that they can no longer be turned.
- Always fit all connecting elements (screws, bolts, nuts, etc.) as shown in the following illustrations. If you misplace a connecting component, replace it with a suitable part. This is necessary to ensure a safe, sturdy construction.
- It is essential that you follow the instructions in the order they are specified!
- Read the text for each assembly step *before carrying it out*, as useful information is sometimes provided at the very end of the section.

Even if you are not experienced at DIY, assembly does not generally take more than one hour.

Assembly procedure

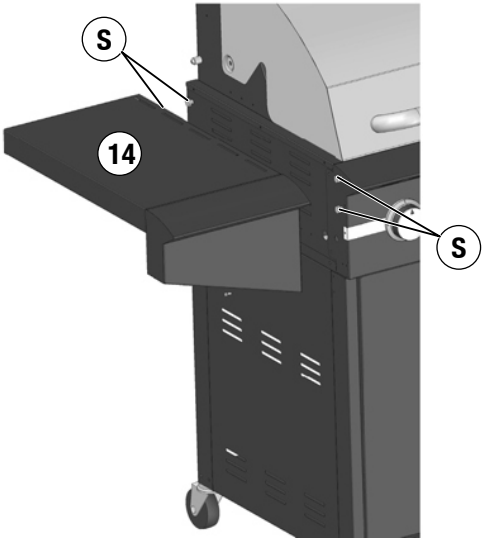


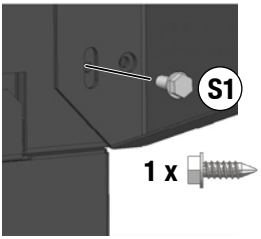
1. Screw the safety bar (1) to the cart base (2).

Use two sheet metal screws for this (S1).

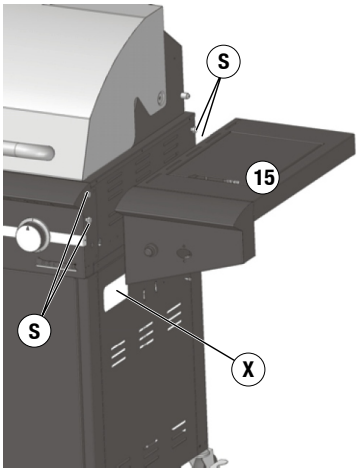
The safety bar (1) has to be fitted so that no more gas bottles can be placed there. Failure to observe this stipulation can lead to a fire, an explosion or to damage to the barbecue as it is too heavy.

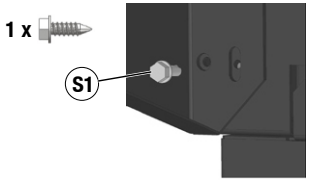
2. Place the gas bottle tray (27) in the base of the cart (2) and screw it securely in place with eight metal plate screws (S1).



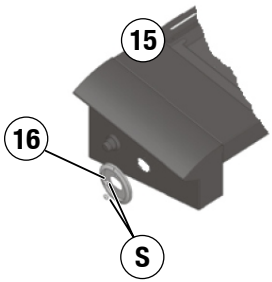


15. Release the four hexagon bolts (S) on the left side of the barbecue with a few rotations. Do not remove.
16. Position the drill holes in the side support table (14) on the released hexagon bolts (S) and then tighten the bolts again.
17. Screw in a metal sheet screw (S1) into the long hole at the bottom on the front of the table to secure the side support table.

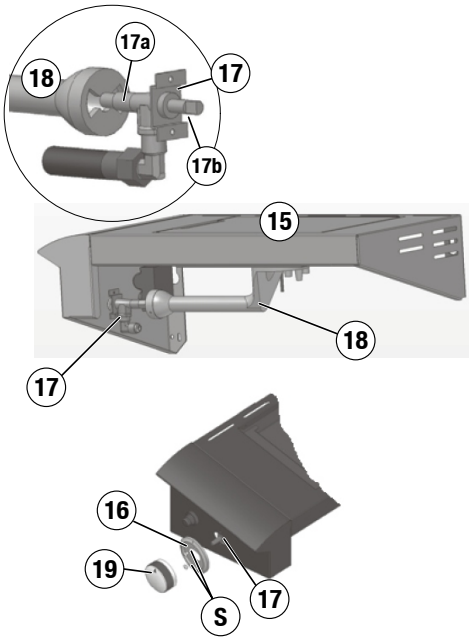




18. Remove the brass burner insert secured with sticky tape to the side burner table (15) (not shown) and put this aside. Completely remove the sticky tape.
19. Loosen the four hexagon bolts (S) on the right of the barbecue with a couple of turns. Do not remove.
20. Place the side burner table with its drill holes on the loosened hexagon bolts (S) and then tighten the screws again.
21. Screw in a metal sheet screw (S1) into the long hole at the bottom on the front of the table to secure the side burner table.
22. Pass the gas hose with the side burner adjustment unit (17) through the opening (X) on the side wall of the cart.



23. Remove the flame regulator cover (16) from the side burner table (15) by unscrewing the two crosshead screws (S).

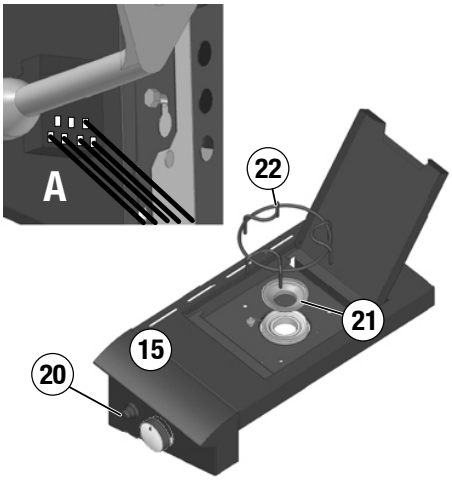


24. First push the gas hose (17a) from the adjusment unit (17) into the opening in the burner hose (18). Then push the adjustment bolt (17b) through the opening in the side burner table (15).

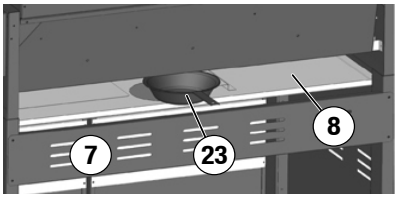
Screw the flame regulator (17) from the front to the flame regulator cover (16) using the two crosshead screws (S).

Please note that „OFF“ should be at the top on the cover, and that the gas hose must not be bent or twisted.

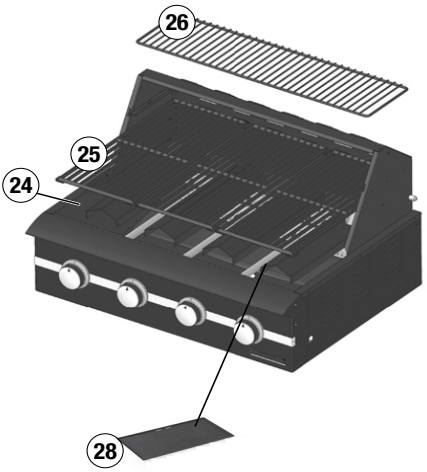
25. Fit the flame regulator button (19) onto the adjusment unit (17).
26. Position the side burner (18) as shown in the illustration.
27. Screw the side burner (15) to the rear bar with two screws (S).
28. Fit the clamp (B) onto the front bar of the side burner casing, also using two screws (S).



29. Fit the five ignition hoses into the connections on the ignition button (any position, see detailed illustration A).
30. Unscrew the ignition button caps (20), insert an AA battery (minus pole first), and then carefully screw the cap back into place.
31. Place the brass burner insert (21) onto the burner.
32. Also fit the side burner insert (22) onto the burner. Position the three longer legs into the drill holes in the side burner table.



33. Place the drip tray (23) into the hole in the heat plate (8). Place its handle onto the groove in the rear cross bar (7).



34. Place the four flame covers (24) in the grooves so that the long triangular edges face upwards.
35. Place the grill (25) and the cooking plate (28) on top.
36. Insert the warming rack (26) into the guides on the cover.

This step completes assembly. The barbecue should now look as it does on the title page of the document.

Connecting gas cylinder and shutting off

If you smell gas

1. **Immediately turn the gas bottle valve clockwise until tight** (gas off), so that the gas supply is interupted.
2. **Put out any possible sources of fire (candles, cigarettes, etc) and do not switch on electrical consumers** (sparks can fly), so that the gas is not ignited.
4. **Open the cover over the burners**, so that any gas that may have collected can be dispersed.
5. **Ensure that there is good ventilation**, so that any gas that may have collected can disperse.
6. **Leave the hazard area**.
7. If you can still smell gas, **call the fire brigade.**

Parts and tools needed

- Gas cylinder
  A common camping gas cylinder with a fill weight of 3, 5 or 11 kg (e.g. grey camping propane gas cylinder). These are available at DIY shops or liquid gas suppliers.

  Leak detection agent
- You can locate any leaks in the gas system using a leak detection agent. These are available at DIY shops or from liquid gas suppliers. Please follow the operating instructions of the leak detection agent.

The following parts are included in the delivery contents. They correspond to the standards applicable in the country to which they have been supplied by LANDMANN.

- Pressure reducer
  Fixed and CE-approved pressure reducer, max. 1.5 kg/h, operating pressure 37 mbar, suitable for the gas cylinder used.
- Gas hose
  CE-approved hose of sufficient length, allowing installation without any kinks.

The barbecue may only be used with the gas components authorised in the specific country and specified in the technical data (gas type, gas bottle, pressure reducer, gas hose)!

Connecting the Gas Cylinder

Danger "Ignition of escaping gas"

Liquid gas is highly flammable and explosive.

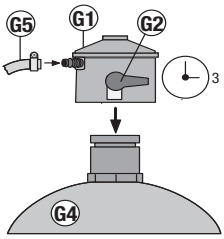
Possible consequences:

- Severe injury or damage to propety canoccur if the gas ignites in an uncontrolled environment.

Safety measures:

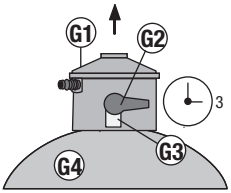
- When connecting the gas cylinder ensure that there are no sources of ignition within a 5 m radius.
- Take special care not to light any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc. (sparkover possible).
- If necessary, replace the hose in order to comply with the corresponding national requirements.

1. Select a place to suitable position to set up the barbecue. Make sure that ...
   - there are, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2m above and 1m to the side; distance to flame resistant materials or substances - min 0.25 m.
   - Caution: smoke from the barbecue cover is released out of the back of the barbecue. This can soil nearby items behind the barbecue.
   - the barbecue is positioned firmly on a sufficiently large surface area. It must not be moved during operation. Put on both fixing brakes on the right castor.



2. Open the cart doors, raise the gas bottle safety bar on the right side wall and place the gas bottle uprights into the tray in the base of the cart. Place the gas bottle safety bar over the gas bottle.
   Always store the gas cylinder in an upright position. The gas hose must not be bent or under tension.
3. Check to make sure that the seal of the cylinder valve thread is present and intact. Do not use any additional sealing washers.
4. Turn the operating lever (G2) to the 3 o'clock position and then press the pressure reducer (G1) on the valve of the gas bottle (G4) until you hear a click.
5. Check to make sure they are correctly connected by pulling the pressure reducer (G1) upwards. It should not disconnect from the bottle valve.
6. Check the connection between the pressure reducer (G1) and the gas hose (G5) and the connection between the gas hose (G5) and the setting device (underneath the front panel (16)).
7. Open the cylinder valve (turn operating lever (G2) to a 6 o'clock position) and use a standard leak detector to make sure that all of the connections are tight.
   - Please observe the instructions for the leak detection agent! Never check for leaks using a naked flame. Listening for leaks is not a reliable method of detection either.
   - If the connection is not sealed properly close the bottle valve immediately (turn operating lever (G2) to a 3 o'clock position) and then re-tighten the connection or replace the leaking part. Repeat the leak test.
8. If you do not wish to use the barbecue immediately, close the bottle valve (turn operating lever (G2) to a 3 o'clock position).

Shut off Gas Cylinder.



1. Close the cylinder valve (turn operating lever (G2) to a 3 o'clock position).
2. Press the release button (G3) and pull the pressure reducer (G1) upwards.

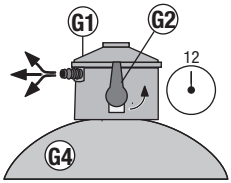
3. Store the pressure reducer (G1) with the gas hose (G5) underneath the barbecue. Make sure that the gas hose is not kinked or twisted in any way.
4. Storing the gas cylinder correctly:
   - Fit the gas cylinder valve with a cap nut and safety cap.
   - Do not store the gas cylinder in rooms below ground level, or in or near stairways, hallways or passages and thoroughfares between buildings.
   - Always store gas cylinders upright, even if they are empty!

Operation

Starting up the barbecue

Thoroughly wash the grill before barbecuing with warm soapy water and allow to dry well. Then apply cooking oil to the top side of both parts. In this way, the food will not stick so easily to the barbecue tray or the roasting grill.

1. Check to ensure that ....
   - there are, and will not be, any flammable materials or substances nearby. Minimum distance to flammable materials or substances: 2 m above and 1 m to the side. Distance to highly flammable materials or substances: 0.25 m.
   - the barbecue is positioned firmly on a sufficiently large surface area. It must not be moved during operation.
2. Check to ensure that ....
   - all flame regulators (A) are set to „OFF".
   - the barbecue is fully assembled and has no apparent faults.
   - the fixing brakes on both right castors are on.
   - the grill is properly positioned.
   - All covers are opened.
   - The base of the drip tray is filled with about 10 mm of a clean, absorbable, non-flammable material that cannot absorb any dripping fat (such as loose, dry and clean sand). Otherwise the dripping fat may burn. Never use flammable materials such as sawdust, cat litter or other similar substances.



2. Turn the operating lever (G2) to the 6 o'clock position.
3. Check to make sure that the gas system is leak-proof. Otherwise, close the cylinder valve immediately (turn operating lever (G2) to a 3 o'clock position).

Light one of the main burners

DANGER: Serious burns caused by gas explosions

When using the flame regulator (A), gas flows into the burner. This gas burns suddenly when it is ignited.

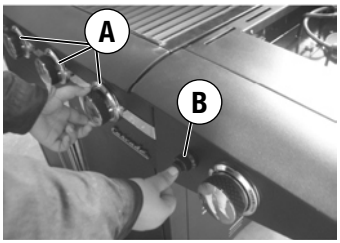
For your safety:

Only ignite the burner when the cover is opened, so that this is not blown high if there is an explosion.

- **Do not lean over the barbecue when using the flame regulator. Stay as far away as possible** so that you are not burnt in the event of an explosion.

1. Check that all flame regulators (A) are „OFF" and open the barbecue cover.

   Stay as **far away** from the burners as possible during the next steps.



2. Press a flame regulator (A) and turn it anticlockwise to „High".
3. Immediately press the ignition button (B) and hold it down for about 4 seconds.

   Crackling sounds indicate that the ignition is not lighting.

   If the gas in the burner does not light within 4 seconds, turn the flame regulator (A) back to „OFF", wait 5 minutes and then repeat steps 2 and 3.

   Alternatively a burner can also be lit from above with a match. It is **important** to use the match holder in the cart. This will stop you from **burning yourself**. Keep as far away from the burner as possible. Hold the match holder with the burning match from above through the grill near the burner you would like to light. Then press the appropriate flame regulator (A) and turn it anticlockwise to High.

4. To light other main burners, repeat steps 2 and 3 in accordance with other flame throwers on the main burner.
5. Close the lid and allow the barbecue to heat up at full power.

   The first time you use the barbecue allow it to heat up for approximately 20 minutes before adding any food; this will allow the food-safe coating to harden (as is the case with any oven).

6. When the barbecue is heated up, turn to the flame regulator to the desired position (flame size).

   We do not recommend operating the barbecue at maximum heat output for a prolonged period, as the casing will become very hot and may be damaged.

   Parts made of stainless steel may be discoloured by the ehat. This is quite normal and is not a cause for making a claim.

7. You can now place the food on the grill rack/tray. We recommend that you wear barbecue gloves or other gloves to protect you from the heat.

To turn off the burner |(i.e. switch off the flame), turn and push the flame regulator (A) clockwise to „OFF". The gas supply is not broken until all flame regulators are set to „OFF".

Light the side burner.

DANGER: Serious burns caused by gas explosions

When operating the flame regulator (A), gas flows into the side burner. This gas burns suddenly when it is ignited.

For your safety:

Only ignite the side burner when the side burner cover is opened, so that this is not blown high if there is an explosion.

- **Do not lean over the barbecue when using the side burner. Stay as far away as possible** so that you are not burnt in the event of an explosion.

DANGER: Severe burns and damage to the barbecue if operating the side burner with the cover closed

If the side burner is used when the cover is closed, the cover is heated to such an extent that it is damaged and there is also a severe risk of burns if the cover is touched.

What is particularly dangerous is that gas flames are often difficult to see due to their blue colour, particularly in sunlight. For this reason it cannot be ruled out that the cover is closed accidentally, even though the gas flame is still burning.

For your safety:

Do not light the side burner until you actually need it.

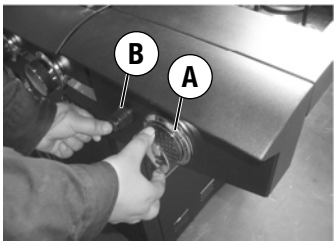
- Immediately place the pot or pan on the burner once lit.
- Interrupt the gas supply before removing the pot or pan.

CAUTION

Only use crockery suitable for gas (pot or pan) on the side burner. Any other equipment may be damaged.

The size of the pot or the pan should match the size of the side burner. It should be able to stand securely on the side burner.

1. Open the side burner cover.
   Stay as **far away** from the side burner as possible during the next steps.



2. Press the flame regulator (A) and turn it anticlockwise to „High“.
3. Immediately press the ignition button (B) and hold it down for about 4 seconds.

   Crackling sounds indicate that the ignition is not lighting.

   If the gas in the burner does not light within 4 seconds, turn the flame regulator (A) back to „OFF“, wait 5 minutes and then repeat steps 2 and 3.

   Alternatively the side burner can also be lit from above with a match. It is **important** to use the match holder in the cart. This will stop you from **burning yourself**. Keep as far away from the burner as possible. Hold the match holder with the burning match from above through the grill near the burner you would like to light. Then press the appropriate side burner flame regulator (A) and turn it anticlockwise to „High“.
3. Turn the flame regulator (A) to the desired position (flame size), place the cooking equipment (pot of pan) suitable for gas cooking on the side burner and heat up your food.

To switch off the side burner (put out flame), press and turn the flame regulator (A) clockwise to „OFF“.

Switching off barbecue

1. Close the cylinder valve on the gas cylinder (turn operating lever (G2) to a 3 o'clock position).
2. Turn all flame regulators (A) to „OFF“.
3. Wait until all of the parts have cooled down and then clean any soiled components.
4. Close the covers
5. If the heater is not going to be used for a prolonged period:
   – Disconnect the gas cylinder (see chapter "Disconnecting the gas cylinder").
   – Store the barbecue in a dry place.

Cleaning

Barbecue

To ensure that your barbecue serves you well for many years to come, it should be cleaned after each use with washing-up liquid, a brush and a cloth - ensure that all parts have cooled down first. This is much easier than cleaning it at a later stage when the dirt has dried.

Caution „Spark plug on burner can be bent“

The spark plugs on the burner can be bent or may snap off during cleaning.

Possible consequences:

- Burner no longer lights.

Safety measures:

- Take special care when cleaning the area around the burner.

Stainless steel parts can be cleaned with a standard stainless steel cleaner. Always wipe the parts in the direction of polish.

The substance in the grease collection tray must be replaced if it is soiled, damp, or clumpy. Otherwise it may be ignited by dripping fat. Replace it with a 10 mm layer of clean, absorbent, non-flammable material, which can absorb the dripping fat (e.g., dry, loose, and clean sand). **Never use flammable materials** such as saw dust, cat litter or similar.

Gas system

Any parts through which gas is passed may only be cleaned by a gas specialist. Never dismantle the setting device!

Maintenance

The barbecue is maintenance free. Nevertheless, you should check it at regular intervals. The intervals depend on how often the grill is used and the environmental conditions to which it is exposed.

Barbecue

- Check to ensure that all parts of the barbecue are present and assembled (visual inspection).
- Check to ensure that all of the connections are present and securely fastened; tighten if necessary.

Gas system

The gas system needs to be checked every time a gas cylinder is connected (see chapter "Connecting and disconnecting the gas cylinder").

DANGER: Risk of fire if burners are blocked

Insects can block the burner.

Possible consequences:

- Fire at the setting devices behind the front cover
- Damage to the barbecue

Safety measures:

- Check the burners to ensure there are no blockages if the barbecue has not been in use for some time, or at least once a year.
- If the flame backfires to the setting device, **immediately turn the gas bottle valve clockwise until it is tight** (gas off), so as to interrupt the gas supply.

If necessary, make sure that you replace the gas hose to meet with national requirements.

Environmental information and disposal measures

Residual substances

DANGER: Risk of fire when disposing of the hot residual substance

Do not dispose of any waste until it has fully cooled and place in metal containers specifically for that purpose. Observe the local regulations.

Barbecue

Pay attention to cleanliness when handling the barbecue.

To dispose of the barbecue properly, disassemble it into its individual parts. Recycle the metal and plastic components. Observe the local regulations.

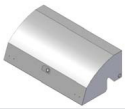
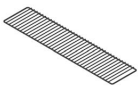
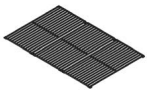
Trouble shooting

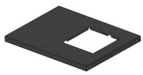
If there is a fault despite due care, this chapter may help you to resolve the malfunction.

Malfunction	Cause	Remedy
There is a smell of gas	Leak in the gas system	1. Close the cylinder valve immediately (turn operating lever (G2) to a 3 o'clock position). 2. Prevent any flame or spark formation (do not switch on any electrical appliances) 3. Tighten all connections of the gas system. 4. Inspect all gas-supplying components for signs of external damage; replace any defective parts with original spare parts 5. Use a leak detection agent to check the gas system for leaks.
Burner does not light	Gas cylinder is empty	Replace the gas cylinder
	Cylinder valve is closed	Turn the operating lever (G2) to a 6 o'clock position
	Ignition battery empty	If there is not snap when the ignition button is pressed, unscrew the ignition button cap and insert a new battery.
	No contact in the ignition cable	Visual check, fit ignition cable if necessary
	Gas outlet nozzle is not in the burner	Visual inspection; if necessary adjust burners
	Ignition pin next to the burner is bent	Visual inspection; correct if necessary
	Gas outlet nozzle is blocked	Clean the gas outlet nozzle using a pin
	Other gas system is blocked	Arrange for a gas specialist to clean the gas system
Temperature on grill too low	Pre-heating time is too short	Close the lid and set the flame regulator to Max
	Gas outlets on the burner are blocked	Remove blockage from burner

Malfunction	Cause	Remedy
Popping or bubling noise	Flashback caused by blockages in the burner.	1. Close the cylinder valve immediately (turn operating lever (G2) to a 3 o'clock position). 2. Wait for three minutes and start up the barbecue again. 3. If the fault occurs again, arrange for a gas specialist to uninstall the burner and to clean it.
Gas flame is flickering	Gas bottle not opened wide enough	Open gas bottle wider
	Gas bottle almost empty	Connect new gas bottle
Gas flame is more of yellow or orange than blue	Too little oxygen	Check to ensure that the burner is not blocked
Gas flame shoots up	Fatty foods	Remove any large areas of fat prior to barbecuing or place the meat on a grill plate or reduce the barbecue temperature
	Conditions are too windy	Switch off barbecue and take to a position where it is protected from the wind

List of spare parts

	Designation		Designation
	Grill cover (1 x)		Side burner setting device (1 x)
	Grill cover handle (1 x)		Side burner ignition (1 x)
	Thermometer (1 x)		Side support table (1 x)
	Heating plate (1 x)		Cart door left (1 x)
	Grill (1 x)		Cart door right (1 x)

	Designation		Designation
	Flame covers (4 x)		Door handle bar and door handle supports(2 x / 4 x)
	Main burner tube (4 x)		Rear cross bars (1 x) Front cross bars (1 x; not shown)
	Front cover (1 x)		Cart side left (1 x)
	Main burner setting device (1 x)		Cart side right (1 x)
	Flame regulator cover (5 x)		Cart base (1 x)
	Flame regulator button (5 x)		Gas bottle tray (1 x)
	Electrical ignition (1 x)		Safety bar (1 x)
	Side burner (1 x)		Fat drip tray (1 x)
	Side burner brass insert (1 x)		Gleitroller links (2 x)
	Side burner support (1 x)		Right castor (2 x, with fixing brake)
	Side burner table (1 x)		Cooking plate (1x)

Declaration of Conformity

(D) EG Konformitätserklärung
(GB) EG Declaration of Conformity
(F) Déclaration de Conformité' CE
(NL) EC Conformiteitsverklaring
(E) Declaracion CE de Conformidad
(P) Declaração de conformidade CE
(S) EC Konformitetsförklaring
(FIN) EC Yhdenmukaisuusilmoitus
(N) EC Konfirmitetserklæring
(RUS) ЕС Заявление о конформноти
(HR) Izjava o Konformnosti CE
(RO) Declaraţ ie de conformitate CE
(TR) AT Uygunluk Deklarasyonu
(GR) EC Δήλωση περι της ανταπόκριοης
(I) Dichiarazione di conformità CE
(DK) EC Overensstemmelseserklæring
(CZ) EU prohlášení o konformite
(H) EU Konformkijelentés
(SLO) EU Izjava o skladnosti
(PL) Oświadczenie o zgodności z normami Europejskiej Wspólnoty
(SK) Vyhásenie EU o konformite

Der Unterzeichnende erklärt im Namen der Firma die Übereinstimmung des Produktes.

The undersigned declares in the name of the company that the product is in compliance with the following guidelines and standards.

La soussigné déclare au nom de l'entreprise la conformité du produit avec les directives et normes suivantes.

De ondertekenaar verklaart in naam van de firma dat het product overeenstemt met de volgende richtljnen en normen.

El abajo firmante declara, en el nombre de la empresa, la conformidad del producto con las directrices y normas siguientes.

O signatário declara em nome da firma a conformidade do produto com as seguintes directivas e normas.

Undertecknad förklarar i firmans namn att produkten överensstämmer med följande direktiv och standarder.

Allekirjoittanut ilmoittaa liikkeen nimissä, että tuote vastaa seuraavia dirktiivejä ja standardeja.

Undertegnede erklærer på vegne av firmaet at produktet samsvarer med følgende direktiver og normer.

Лодлисавшийся лодтверждает от имени фирмыб что настояшее изделие соответствует требованиям следующих нормативных документов.

Ovim izjavljujemo da u daljnjem tekstu opisani proizvod na osnovu njegovog koncipiranja i načina gradnje, kao i od Landmann-Peiga u prodaju puštena izvedba odgovara poznatim, osnovnim sigurnosnim i zdravstvenim zahtjevima EG smjernica.

Subsemnatul declară în numele firmei că produsul corespunde următoarelor directive şi standarde.

Imzalayan kişi, firma adına ürünün aşağıda anılan yönetmeliklere ve normlara uygun olduşğunu beyan eder.

Εν ονδματι της εταιρείας οηλώνει ο υπογεγραμμένος την συμφωνία του προϊόντος προς τους ακόλουθους κανονισμούς και τα ακόλουθα πρότυπα.

Il sottoscritto dichiara a nome della ditta la conformità del prodotto con le direttive e le norme seguenti.

På firmaets vegne erklærer undertegnede, at produktet imødekommer kravene i følgende direktiver og normer.

Ni e podepsaný jménem firmy prohia uje, e výrobek odpovídá následujícím směrnicím a normám.

Az aláító kljelenti, a cég nevében a termék megegyezését a következő irányvonalakkal és normákkal.

Podpisani izjavljam v imenu podjetja, da je proizvod v skladnosti s slede čimi smernicami in standardi.

Niżej podpisany oświadcza w imieniu firmy, że produkt jest zgodny z następującymi wytycznymi i normaml.

Podpisujúci záväzne prehlasuje v mene firmy, že tento výrobok je v súlade s nasledovnými smernicami a normami.

☐ 98/37/EG	☐ 89/686/EWG
☐ 73/23/EWG	☐ 87/404/EWG
☐ 97/23/EG	☐ R&TTED 1999/5/EG
☐ 89/336/EWG	☐ 2000/14/EG: LWM.....dB(A); LWA.....dB(A)
☒ 90/396/EWG	☐ 90/396/EWG

DIN EN 498 (Oktober 2009)

Osterholz-Scharmbeck, den 18.10.2010

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